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PETITE SIRAH

• G R A P E S O U R C I N G •

Grapes for our wine were chosen from across California's best growing regions known for producing with Petite Sirah with rich, concentrated fruit flavors, spice and balanced complexity. The majority of the grapes were drawn from the Lodi Appellation in the Sacramento River Delta, where cool breezes keep acidity levels high, while warm sunshine ripens grapes to full complexity. The Lodi area is quickly emerging as a top growing region for rich, full flavored grape varieties such as Zinfandel and Petite Sirah.

Appellation: 84% Lodi, 16% California

• V I N T A G E •

2005 started off with an unusually cold and wet winter, but a heat spell in March started off the growing season early. The rains continued sporadically through June and summer was unseasonable cool, leading to fears that the grapes wouldn't ripen completely. Those fears didn't play out. As the summer came to a close, temperatures heated up, allowing the grapes to ripen to full flavor and complexity while retaining high levels of acidity.

Wine analysis: 0.56% total acid, 3.6% pH, 0.02% residual sugar, and 13.3% alcohol, by volume

• W I N E M A K I N G •

Grapes for this wine were handled gently to minimize bitterness and fermented warm to maximize color and flavor extraction. To the structure and firmness of the Petite Sirah we added Malbec for and Cabernet Franc for softness and a touch of ripe fruitiness.

Varietal blend 88% Petite Sirah, 9% Malbec, 3% Cabernet Franc

• S O M M E L I E R N O T E S •

Our wine is deep crimson, with dark berry and spicy aromas that carry through on the palate, and a lingering finish. Ideally paired with rich pasta dishes, roasted meats, and grilled sausages.